

Bar Soul Food

Special snacks that will make you feel like home

Soup of the Day

with Bread 8,50

Garden Pick

Romaine Heart, Cherry
Tomato, Cucumber, Bacon,
Croutons, Nuts,
Cashew "Parmesan" Dressing

Your choice: Chicken Confit or
Roasted Tofu 17,50

Jack's Vegan Bowl

Barley, Pulled Jackfruit, Baby
Corn, Edamame Beans, Red
Cabbage, Orange, Lamb's Lettuce,
and Radish 17,50

Franconian Reuben

Freyberger's Pastrami, Russian
Dressing, Sauerkraut, BBQ,
Cucumber, and Cheddar on
a Rye Bun 18,00

Green Rooster

Chicken Breast encrusted in
Panko-Pumpkin Seed,
Pumpkin Seed Oil, Arucola
Mayonnaise, Tomato,
Cucumber, and Romaine
Lettuce on a Brioche Bun 18,00

Clubberer

Freyberger's Burger Patty,
Bacon, Obazda with Crispy
Onion, Radish, Tomato,
Cucumber, and Romaine
Lettuce
on a Brioche Bun 18,00

Long Katzwang

Freyberger's Franconian Beer
Sausage, Dürer Mustard Sauce,
Cucumber, Onion caramelized
in Pear Brandy, BBQ, und
Mayonnaise
in a Pretzel Bun 18,00

BA Ham Board

Freyberger's Dry Aged Ham –
Juniper Berry Ham – Pancetta
with Lard, Cherry Tomato
Confit, Fermented Radish,
Cucumber, and Bread

Sides

French Fries
Chips
Side Salad

Sweet flamed Cloud

Cheesecake with Caramelized
Sugar, Vanilla, and Rhubarb
Compote 12,00

Bar Soul Food

Regionale Snack zum Wohlfühlen

Soup of the Day
mit Brot 8,50

Garden Pick
Romanaherzen, Kirschtomaten,
Gurke, Speck, Croutons, Nüsse,
Cashew „Parmesan“ Dressing

Wahlweise mit konfiierter
Hähnchenbrust oder
gebratenen Tofustreifen 17,50

Jack's Vegan Bowl
Perlgrauen, Pulled Jackfrucht,
Babymais, Edamamebohnen,
Rotkohl, Orange, Feldsalat und
Radieschen 17,50

Franconian Reuben
Roggenbrötchen, Freyberger's
Pastrami, Russian Sauce,
Sauerkraut, BBQ, Gurke und
Cheddar 18,00

Green Rooster
Brioche, Hähnchenbrust in
Panko-Kürbiskernpanade,
Kürbiskernöl,
Rucolamayonnaise, Tomate,
Gurke und Romanasalat 18,00

Clubberer

Brioche Freyberger's
Rindfleisch Patty, Speck,
Obazda mit Röstzwiebeln,
Radieschen, Tomate, Gurke
und Romanasalat 18,00

Long Katzwang

Laugen Hot Dog Brötchen,
Freyberger's Fränkische
Bierbratwurst, Dürer Senf
Sauce, Gurke, karamellierte
Williamsbirnenzwiebeln,
BBQ und Mayonnaise 18,00

BA Ham Board

mit Freyberger's Alter Fritz –
Wacholderschinken – Pancetta
mit Griebenschmalz, konfierte
Kirschtomaten, fermentierten
Radieschen, Gurke
und Brot 22,00

Beilagen

Pommes
Chips
Beilagensalat

Sweet flamed Cloud

Cheesecake, gebrannter
Zucker, Vanille, and Rhabarber
Kompott 12,00